

62

He

1960

The Herb Cottage

LIBRARY
RECEIVED
★ MAY 9 1960 ★
U. S. Department of Agriculture

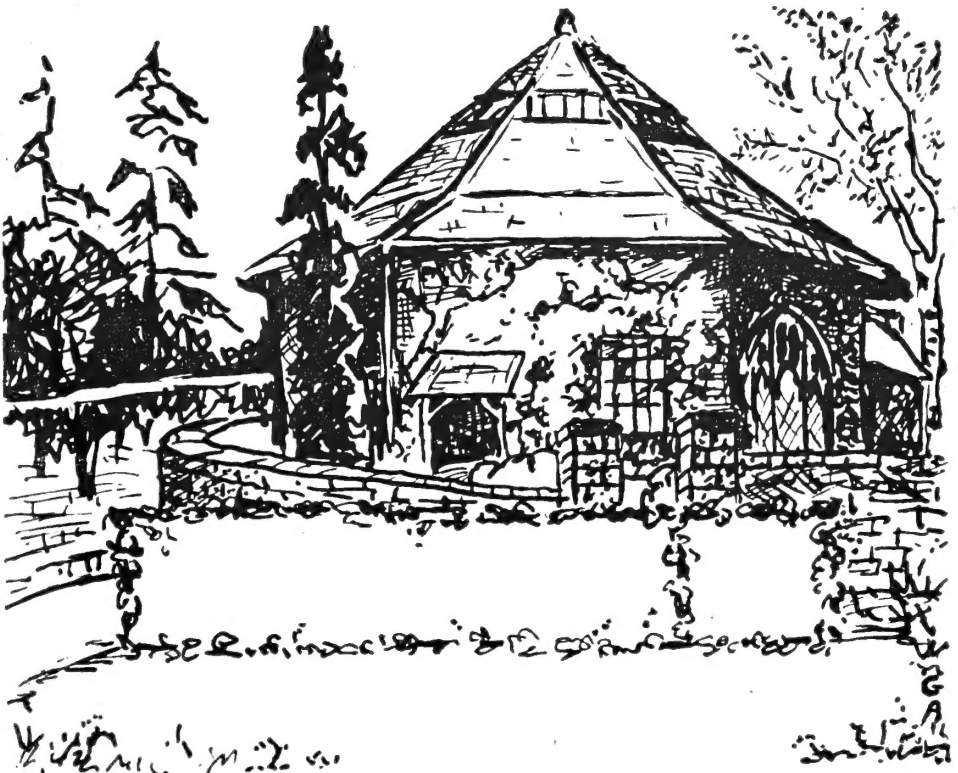
Washington Cathedral

Mt. St. Albans

WASHINGTON 16, D. C.

Open 9:30-5:00 Monday through Saturday

Closed all day Sunday



The Herb Cottage is under the supervision of All Hallows' Guild, the garden guild of the Cathedral, and the proceeds are used for new planting and the upkeep of the Bishop's Garden and the Cathedral grounds. The Herb Cottage, which was started in 1934 as the Cottage Herb Garden and which sold only herbs, has grown into a gift shop. On its shelves can now be found not only herbs and herb products (including herb-seasoned foods), but ceramics, unusual baskets, things for the kitchen, cards and notes, gardening materials, toys, teas, and miscellaneous items. For additional information on the above items, please write for our catalog supplement.

When ordering by mail, please note:

There is a minimum packing charge of 25 cents for each order mailed; large bazaar orders may have a charge of 50 cents.

Postage is additional. Check with your post office on new postal rates. Any overpayment will be promptly returned to you. Please make all checks payable to: The Herb Cottage.

Washington Cathedral



Mr. St. Albans

WASHINGTON D. C.

Herbs and Seasonings

The following herbs and seasonings are available in small jars at 25 cents. Compartment boxes for mailing assortments of these jars are available. Boxes for 2 jars .10. Boxes for 4 or 6 jars .15.

Anise	Curry	Pepper, cracked
Basil	Dill	Peppercorns
Bay leaf	Fennel	Poppy seed
Caraway	Garlic salt	Rosemary
Cardamom	Ginger root	Saffron, Amer.
Celery salt	Gumbo file	Saffron, powdered
Celery Seed	Herb salt	Sage, leaf
Chervil	Mace, ground	Sage, rubbed
Chili powder	Marjoram, sweet	Salt, smoked
Chives	Mustard	Savory, summer
Cinnamon, stick	Nutmeg, whole	Sesame seed
Cinnamon, grnd.	Onion salt	Tarragon
Coriander	Oregano	Thyme
Creole seasoning	Paprika	Vanilla bean, \$1.25
Cumin	Parsley	

Herb Cottage mixtures: six varieties—for meat, soup, salad, poultry, omelet or seafood35 & .75
 Box of soup bags (bouquet garni)75

Herb teas in 25-cent jars: Chamomile (German), catnip, horehound, linden, peppermint, sassafras, spearmint.

Herb seeds: 15c a package. One variety to a package.

Ambrosia	Clary	Lovage
Angelica	Coriander	Marjoram, sweet
Anise	Dill	Parsley
Basil	Fennel	Plain
Lettuce	Florence	Curly
Sweet	Sweet	Rosemary
Purple dwarf	Bronze	Rue
Borage	Flax, blue	Sage
Burnet	Germander	Savory, summer
Caraway	Horehound	Tansy
Catnip	Hyssop	Thyme
Chamomile	blue mixed	English
Chervil	Lavender	French
Chives	Lemon balm	Woodruff
Cicely, sweet	Lemon verbena	Wormwood



Herb Charts

The Herb Cottage Chart, suggesting herbs to use in various soups and salads, and in poultry, fish, egg, cheese, meat and vegetable dishes, is very popular and is particularly helpful to the cook who may be a beginner at cooking with herbs. The chart, which is sold at the Herb Cottage unframed, measures about 14½" x 17". It has an attractively colored border which will blend with any kitchen color scheme. The prices are as follows:

1 chart (including mailing tube and postage)75
 2, 3, or 4 charts—50 cents each, plus 10 cents for one mailing tube, plus postage as follows: 2 charts—.14; 3 charts—.15; 4 charts—.18.

5 or more charts—50 cents each, plus postage, plus a 25-cent packing charge.

25 or more charts—35 cents each, plus postage, plus a 25-cent packing charge.

Purchased singly here at the Herb Cottage50

Frames for herb charts, unfinished (sold separately) 2.50

We ask that these charts not be resold for under 50 cents each.

Books and Pamphlets

ABC of Herb & Spice Cookery—Peter Pauper Press ..	1.00
Art of Cooking with Herbs and Spices—Miloradovich ..	3.50
Cooking a la Francaise	1.00
Drying Flowers for Color—Whitlock & Rankin	1.25
Garden Spices & Wild Pot Herbs—Muenscher	5.75
Georgetown Cookbook	2.50
Good Cooking with Herbs & Spices—Dorn & Langdon ..	3.95
Good Cooks Use Herbs—Collin	1.95
Handbook on Herbs—Brooklyn Botanic Gardens	1.00
Have Fun with Herbs—Farwell	2.00
Herb Cottage Cookie Recipe Booklet25
Herbs Described—Chalfin	1.25
Herbs for the Medieval Household—Freeman	3.75
Herbs for the Kitchen—Mazza	3.75
Herbs: How to Grow & Use Them—Webster	3.50
Herb Grower's Complete Guide—Mathieu	2.00
Herbs Preferred—Bush50
Herbs, Their Culture & Use—Clarkson	4.50
Home Garden Book of Herbs & Spices—Miloradovich ..	3.50
Joy of Cooking—Rombauer	4.95
Loaves & Fishes—McClinton	1.25
Make It Now, Bake It Later—Goodfellow	1.25
More Accent on Herbs—Gaylord	1.25
Primer for Herb Growing—Herb Society of America ..	.25
Rice & Spice—Jervey	3.50
St. Alban's Cookbook	3.00
Score of Easy Herbs—Foster	1.25
Spicemanship—Rosen	1.50
Useful Herbs—Chalfin	1.25
World of Good Eating—Frost	1.50



Discount

A 15 percent discount is offered for church affairs.
Write for further information.

Plants

Shipment of plants from the greenhouse can be made throughout the United States, according to Government Regulations, *during spring and fall only*. Plants are inspected by the U.S. Department of Agriculture before shipment. **PLANTS ARE HEALTHY, WELL ROOTED, and VERY CAREFULLY PACKED, BUT WE CAN ASSUME NO RESPONSIBILITY FOR PLANTS THAT REACH THEIR DESTINATION IN A DAMAGED CONDITION.**

Order early. Choice of plants becomes limited after May 1st.

NOTE: Plants ordered early will not be mailed to you until weather conditions in your area are proper for planting. Seeds are available all year round.

ANNUAL PLANTS 25c ea. or \$2.50 a doz. (1 kind)

PERENNIAL PLANTS 60c ea. or \$6.00 a doz. (1 kind)

THE MINIMUM ORDER accepted for shipment is *six plants*. Six plants wrapped for mailing weigh 3 pounds. Please try to estimate weight of your order and check with your post office on new postal rates. Payment should include cost of plants, a 50-cent packing charge, and estimated postage. Any overpayment will be returned to you. *Sorry, no C.O.D.*

SUBSTITUTION: When ordering plants, please give substitute choices to save time in handling order.

Balm, Lemon—*Melissa officinalis*. 15" high. Perennial. Dark-green, lemon scented leaves. Used fruit salads and iced tea. Also used in potpourri.

Bergamot—*Monarda didyma*. Perennial. 27" to 36" high. Known also as Bee-balm or Oswego Tea. Fragrant foliage; red flowers. Used as beverage herb, for tea and for flavoring wine.

Boxwood—*Buxus Suffruticosa sempervirens*. Cuttings from the historical boxwood in the Bishop's Garden. 50 cents.

Burnet—*Sanguisorba officinalis*. Perennial. 15" high. Cucumber-scented leaves. Used in salads, soups and iced drinks.

Catnip—*Nepeta catari*. Biennial. 24" high. Gray-green leaves; lavender-colored flowers. Used as tea. Cats love it!

Chives—*Allium schoenoprasum*. Perennial. 12" high. Slender, tube-like leaves have delicate taste and scent of onion. For salads, omelets, meats, and sauces.

Costmary—*Chrysanthemum balsamita*. 15" to 24" high. Perennial. Long stalks, mint-scented leaves; yellow flowers. Dried leaves used for tea; veal stuffing in France.

Geranium—*Pelargonium*. Perennial.

Apple—odor of fresh apples; white flowers. 15" high.

Balm—large velvety leaves; pink blooms. 36" high.

Ivy Leaf—waxy, star-shaped leaves. 18" to 36" high.

Lady Mary—dainty leaf with spicy scent; free bloomer. 18" high.

Lemon—lemon scented leaves; rose-tinted flowers. 24" high.

Mint—strongly scented; large leaf. 15" to 18" high.

Nutmeg—small, round, gray-green leaves. 15" high.

Oak Leaf—rich, dark-green leaves. 36" high.

Rose—velvet-like divided leaves which smell of roses and spices; pink flowers. 36" high.

Skeleton—aromatic leaves intricately branched; pink blooms. 36" high.

Germander—*Teucrium chamaedrys*. Perennial. 8" to 9" high. Pungent foliage; purple flowers. Good as edging plant.

Heliotrope—*Petasites fragrans*. 15" to 18" high. 50 cents.

Horehound—*Marrubium vulgare*. Perennial. 15" high. Woolly leaves; whitish flowers. Formerly used in candy and in syrup for coughs and colds.

Hyssop, pink or blue—*Hyssopus officinalis*. Perennial. 24" high. Dark-green leaves; blue or pink flowers.

Ivy—*Hedera helix*. Large leaf. Associated with two cathedrals: Washington and Canterbury in England, as the original came from Canterbury. 25 cents each.

Lavender—*Lavandula officinalis* or *Vera*. Perennial. 12" to 36" high. Gray-green narrow leaves; fragrant flower spikes. Used in perfumes and sachets and was once used in medicines.

Lemon verbena—*Lippia citriodora*. 36" to 48" high. Fresh lemon scent. For iced drinks, as a tea, and for sachets. 75 cents.

Lovage—*Levisticum officinale*. Perennial. 36" high. Large, dark-green, celery-like leaves; yellow flowers. Stalks used in salads; seeds for flavoring confections.

Marjoram—Pot—*Origanum onites*. Perennial 24" high. Aromatic leaves; fragrant white flowers, sometimes pinkish. Used when fresh for tea, when dried for potpourri.

Mints—*Mentha*. Perennial. 12" high. Used for flavoring beverages, vegetables, sauces, and confections.

Apple, *Gentilis*

Pennyroyal, *Pulegium*

Peppermint, *Piperita*

Orange, *Citrata*

Spearmint, *Spicata*

Pineapple

Nepeta Mussini. Perennial. 12" high. Sturdy green leaves; masses of blue blossoms. Used for edging.

Oregano—*Origanum vulgare*. Perennial. 15" high. Wild marjoram. A tall, woody-stemmed garden specie with pink flowers. Delicious in salads and in tomato juice.

Parsley—*Petroselinum hortense*. Biennial or perennial. 10" high. Ornamental dark-green curly leaves. Used for flavoring and garnishing.

Pennyroyal—See Mint.

Peppermint—See Mint.

Rosemary—*Rosemarinus officinalis*. Perennial. To 48" high. Narrow, fragrant, gray-green leaves; blue flowers. Used for fragrance and flavoring.

Rue—*Ruta graveolens*. Perennial. 36" high. Much cut leaves, grayish-green; small yellow flowers. Bitter stinging taste; pungent odor. Used sparingly in green salads.

Sage—*Salvia officinalis*. Perennial. 18" to 27" high. Rough, gray-green leaves; lavender-blue flowers. Used for seasoning, especially pork and poultry. Also tea.

Sage, Pineapple—*Rutilans*. 15" to 24" high. Red blossom; fragrance of fresh pineapple.

Santolina, Gray—*Santolina chamaecyparissus*. Perennial. 12" high. Fragrant, silver-gray leaves for border.

Santolina, Green—*Santolina virides*. 24" high. Green, fragrant.

Savory, Winter—*Satureia montana*. Perennial. 10" to 12" high. Smooth, dark-green leaves; pinkish-white flowers. Used to flavor soups and meat.

Southernwood—*Artemisia abrotanum*. Perennial. 48" high. Feathery, silver-green aromatic leaves.

Sweet Cicely or Myrrh—*Myrrhis odorata*. Biennial. 48" high. Fragrant, fern-like leaves; small white flowers. Seeds, plant and root formerly used in cooking and medicine.

Sweet Woodruff—*Asperula odorata*. Perennial. 6" high. Fragrant leaves that grow in a beautiful design; small white flowers. Excellent cover for a shady spot.

Tarragon—*Artemisia dracunculus*. Perennial. 24" high. Pungent, rich-green leaves. Used for flavoring vinegar, salads, and fish sauces. 85c each.

Thyme—Perennial. Sturdy, aromatic little plants. Excellent for edging borders in herb or rock gardens. Leaves used for flavoring meat, soups, vegetables, and sauces.

English—*Thymus vulgaris*. 9" high. Broad leaf. Dark-green leaves; rosy-pink flowers.

French—*Thymus vulgaris*. 12" to 15" high. Narrow leaf. Gray-green leaves; pinkish flowers.

Lemon—*Thymus citriodorus*. 6" high. Tiny, dark, glossy leaves; purple blooms.

Golden—*Thymus aureus*. 6" high. Green leaves edged with yellow.

Silver Edge—*Thymus argentius*. 6" high. Green leaves edged with white.

Creeping—*Thymus serpyllum*. 3" high. Also called "Wild Thyme." Mauve flowers.

Wormwood—*Artemisia absinthium*. Perennial. 24" high. Silky gray-green foliage, bitter in flavor. Used medicinally and in making absinthe.